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TITLE : FOAMY FOOD AND ITS PREPARATION

ABSTRACT : PURPOSE: To prepare a foamy food having the palatability and taste of ice cream when frozen, and that of mousse or Bavarian cream when thawed, by compounding oil or fat with gelatine at a specific ratio, and frothing the mixture to form fine bubbles.

CONSTITUTION: Oil or fat, such as animal fat, coconut oil, palm oil, sunflower oil, soybean oil, etc. is mixed with sugar, egg, defatted milk powder, an emulsifying agent, etc., homogenized, and again mixed with fruit juice, etc. to obtain emulsion liquid. Separately, a gelatine solution is prepared by dissolving gelatine in water. The solution is mixed with the above emulsion to give a mixture containing 5~20wt% of oil or fat and 1~6wt% of gelatine based on the whole mixture. The mixture is stirred vigorously to form a fine foamy tissue containing 35~100% of foams.

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